

# MASSACHUSETTS PLOUGHMAN

DEVOTED TO AGRICULTURE, HORTICULTURE, THE FARM, THE GARDEN, AND THE HOME.

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## Farm Hints for May.

### BETWEEN HAY AND GRASS.

Now is the time the farmer will be thinking about turning the stock to pasture, and in the more favored localities the young animals may be already grazing on the sunny hillside, glad to escape from the long confinement in the stable.

These animals will do fairly well if turned out early, not too early; but with cows giving milk the case is different. With them the change from the barn to the pasture should not be too sudden nor early, but should be gradual, in order that the yield of milk may be kept from diminishing.  
After getting a bite of the new fresh grass, the appetite for hay will naturally decrease, and there will not be enough of the grass to furnish a fair equivalent.  
Where there is ensilage to feed, the cows will have a better relish for this than hay, will eat it longer, and that is an advantage. The grain feed should be continued, at least until there is a sufficient growth of grass for all purposes. Some farmers find it profitable to feed a moderate amount of grain all through the summer.

### STOCKING THE PASTURES.

There is quite a difference of opinion, or of practice, among farmers on this point. That there should be feed enough of some kind for all of the animals is evident enough; also that there be sufficient stock to keep the grass so closely fed down that it shall not have a chance to grow up to seed and become worthless. Much will depend on the character of the pasture.

Where the fields are wet or moist, a rank growth of the wild grasses will start up early, and if not kept well fed down will soon be avoided by the animals, while if kept well fed will be of very fair quality.

Some farmers consider it advisable, especially with cows, to feed closely, thus utilizing the entire pasture grasses, and then when the supply gets short, supplement with other kinds of feed. More stock can be kept in this way, and the pastures will improve, rather than diminish, in fertility and productivity. A clean, well fed, not too close pasture, free from rank bunches of coarse grasses, weeds or bushes, is pleasant to look upon and profitable to the owner.

### THE WORKING TEAMS.

During the very busy season of spring work the teams should be well cared for. There will be much to do in a comparatively short time, and the teams need to be in good condition to stand the strain. The care and feed should be in proportion to the work to be done.

And not only should there be proper attention given to the teams, but also to the harness and implements to be used. The harness should fit the horse perfectly in all of its parts, so the animal will feel easy in it and can work comfortably. It should be kept well oiled so as to be pliable and not produce heat nor galls.

In hot weather after the day's work is done, washing the parts covered by the harness, especially the shoulders and back, with cold water or salt and water will prove of benefit and be grateful to the animal.

Have all parts of the harness properly adjusted, so as to fit well and work easily. And not only the harness, but the whiffletrees and clevis should be at the proper angle to allow of the implement running smoothly and at proper depth. These may seem to be small things to some, but they all have their bearing on the ease and convenience with which the work should be done.

### THE POULTRY YARD.

May is a busy month for the poultryman. The chicks are still constantly hatching, and the early hatchlings need much attention to secure health and rapid growth. It is becoming the fashion to give them dry food only, and the plan should be popular with farmers, since it is less trouble than to be constantly mixing soft feeds, but if dry food is given, it should be of several different varieties, with grains of small size, and plenty of milk, meat and grit should be furnished. When time comes to fatten the chickens the soft food must be given to secure full weight.

If the farm flock is "run out," and shows signs of poor health and lack of vigor, it is time fresh stock were introduced. It is usually possible to exchange eggs with some other farmer who keeps the same breed. A few growers in this country are making a beginning at selling young chickens instead of eggs. These can be shipped long distances with good success.

The trouble with infertile eggs is often due to close confinement. Farmers sometimes treat their hens as if their land was as scarce and valuable as city building lots. It is useless to pen a few fowls in the field

with just a roosting house and a little patch of bare ground to run over and expect them to do well for any length of time.

Better not let the young chicks run in the wet grass. Fresh water should be given in plenty and the coops kept clean. Drooping chicks usually have lice under the wings or on the head, but it is of small use to doctor a drooping chick unless done at once. Dust all the chicks carefully with strong, fresh insect powder, doing the work by lantern light. Caring for young chicks requires labor and patience, but if they were all hatched early, as should be the case, the worst of the trouble will soon be over.

### GOOD CARE OF THE CALVES.

On the farms where late winter or spring calves are being raised, they will, as a general thing, be kept in the barn until quite late in the season, where it is more convenient to feed and care for them. In this way when receiving proper attention they will do exceedingly well. As they get older they will drink a considerable amount of milk without injury, and will require quite a feed of hay in addition. But where kept in small quarters they will need fresh bedding pretty often to keep them clean and dry.  
Some farmers have small inclosures near at hand in which the calves can be conveniently kept and cared for after the weather gets to be warm enough. In any event, they should be kept in a thrifty and growing condition. Where fall or early winter calves are raised they can be turned to pasture as soon as there is good feed, where they will care for themselves.

### THE BUSTY BEE.

In early spring our aim is to examine all the hives and remove from them, as much as possible, all defective worker combs and all drone-combs, except such of the latter as we judge advisable to leave in some of our best colonies. We do this in early spring, because at that time the combs contain the least honey or brood. We can, at a glance, tell whether our bees have sealed honey left, which is usually our test for knowing whether they can go through the rough weather of March and April without feed.

In overhauling the apiary, during spring, it takes but little time to cut out all the drone-comb in sight. This should, of course, be replaced at once, by worker-comb, which can be taken from dead colonies or, if we remove the drone-comb without replacing it by some worker-cells, each strong colony would be sure to replace every inch of it by the same kind. Modern bee-keeping, with the use of comb foundation to exclude the drone-comb, certainly restrains swarming to some extent.

The apiary can be located by the barn and wagon-shed. If, however, there is only one place where the apiary can be located, and that has no windbreak, better put up a tight board fence, say six or eight feet high. This will last a good many years and be ready for immediate use.

Do not attempt to keep too many colonies at first. Start with a few—will increase with good management quite as fast as you advance in knowledge. In early spring bees frequently bring in loads of pollen, but can gather very little honey, breeding goes on rapidly, and the supply of honey may soon be exhausted. Such colonies must be watched, and, if necessary, fed until they can gather enough honey from natural resources.  
For some reason bees prefer the nectar of flowers to any solution of sugar, and if you feed them the latter when no flowers are to be found, they may take it greedily, but as soon as they find a chance to gather the genuine nectar, they will quickly neglect the sugar.

### Plant Forage Crops.

On all farms where dairying or stock-raising is carried on, it should be the aim of the farmer to raise the greatest possible amount of forage crops, as these will add largely to their feeding capacity.

One should first of all endeavor to grow large crops of hay, but this can best be accomplished by what is termed a short rotation, that is, devoting land to hay not more than from two to four years—unless the soil is better adapted to grass than to corn, then plowing and growing other crops, corn and grain, finally seeding to grass again. In this way, with good fertilization and cultivation, there should not only be excellent crops of corn and grain, but also of hay.

Not only should the yield of grass be large, but of better quality than when the land is left longer in grass without reseeding. A good, thick sod turned over with a moderate amount of stable manure, and a quick-starting fertilizer in hill or drill, with proper cultivation should produce a large yield of corn, to be either cured for fodder or put in the silo. In the estimate of the writer, the last is by far the better method for disposing of the crop, as the ensilage, along with the good hay produced, will form the best kind of ration for milk or growth of animals. In this way there should be large and satisfactory crops of the kinds mentioned.

Again, if there are portions of the mowing fields where from any cause the grass has become run out, and produces but a small yield of hay, if at all adapted to corn devote it to that. It may require considerable labor to fit it for the purpose, but when this is done there should be such crops as will prove most satisfactory instead of harvesting a small amount that will hardly pay for cutting, as is sometimes done.

There should be some satisfaction in subdividing and bringing into a productive state land otherwise of little value, aside from adding to the good appearance of the fields and convenience in all of the farm operations.

There may also be pieces in the pasture, naturally good plow land, but in their present condition worth but little for feeding

purposes. It would add much to the value of such land to plow, plant to corn, to thoroughly subside, fertilize and reseed again for pasture, or else retain in the cultivated area of the farm.

Any way and in all ways that promise success should there be thorough work timely done to increase in every possible, practicable way the real productivity of the farm in all of its parts; that in this way more and better crops may be produced, the stock increased, the manurial resources correspondingly developed, the condition of the soil improved and more satisfactory returns received for the outlay of time, labor and capital that is being devoted to the purpose.

Much is possible in this direction, and the wise and provident farmer should avail himself of these conditions and make the most of them, with the reasonable expectation of a corresponding return in the end.  
Vermont. E. R. TOWLE.

### Ohio Crop and Weather Conditions.

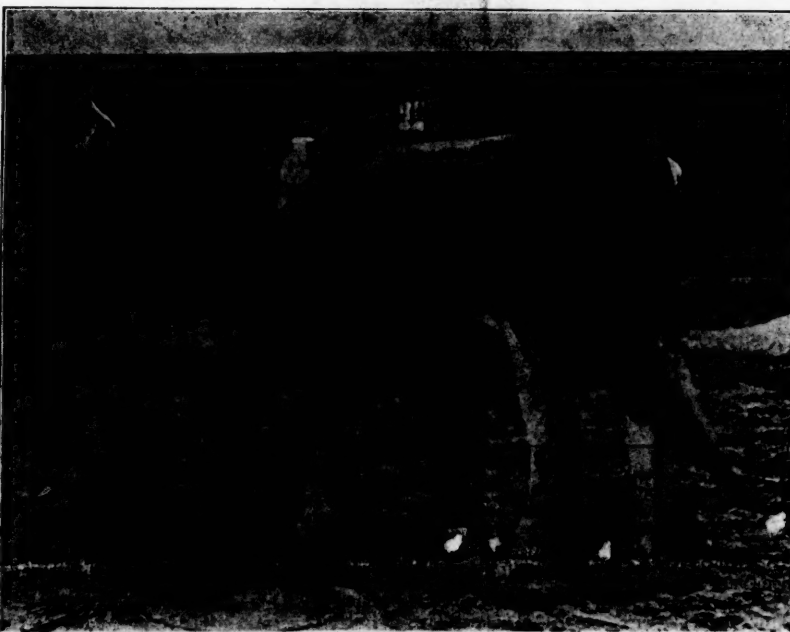
Wheat is a poor crop everywhere; so is rye, and the grass is half-hearted. Spring work is very backward, with but little plowing done. Cattle and sheep will not be turned to grass as early as usual. Stock looks thin, owing to high price of grain and

resides in Searsport, Me., who sent to his sister several generous supplies, and she kindly passed them on to cheer other hearts.

It has occurred to me that if our editors approve and make the subject something of a feature in the spring issues of their papers, we might have a Mayflower Day. Those who live in localities where the lovely flowers abound might be pleased to send roots as well as blooms to friends who do not have them, as well as bouquets to invalids and "shut-ins." And as trees on Arbor Day are set to beautify our homes, etc., so the lovely mayflower might, a coy native in our midst and an early awakener of the joys of the springtime, and a constant souvenir of old friends and new as well.

On the sweet reminder of childhood's home and the dear ones who have passed on. Theodor, like a breath of love, pure and sweet as the memory of Love's young dream. When in springtime of life and the spring of the year. I culled the sweet flowers of May To gladden the hearts of the loved ones so dear Who have passed like the flowers away!

May we not hope to have a Mayflower Day? and thus gladden many hearts, as were gladdened the hearts of the Pilgrims who landed upon a stranger shore to build



YOUNG GUERNSEY, EARLY ROSE OF RARITAN.

Year's Official Record, 9435.14 Lbs. Milk, 543.03 Lbs. Butter Fat. Owned by Mr. F. Lothrop Ames, Langwater Farm, No. Easton, Mass.

roughage. The winter was one of the poorest to work in years. A good deal of soil will be limed this year for acidity. There will not be much change in the relative acreage of the staple crop.

The vast peach orchards of southeastern Ohio are still safe. A number of large peach orchards have been put out on the high hills. It has been found that the thin soil regions produce fine fruit, excellent in flavor and appearance. Wild flowers are a month late in blooming.  
New Plymouth, O. MAY E. LEE.

### Beginning the Pasture Season.

Dairymen too often have the impression that when their cows have wintered well and are fairly out to grass, there need be but little care or attention given them, and that in their herd they have a fountain that is to supply good pure milk simply by drawing it, no matter how or when. It has been my experience that cows that have been worried by a dog in being driven from or to the pasture or whipped, shouted at and hurried by thoughtless and brutal drivers, are in no condition to yield milk of best quality or quantity.

Let the cows always be driven quietly and at an ordinary walking gait to and from the pasture if you wish to obtain the best results, also keep the cows gentle and quiet. For even with all the other essentials of success in dairying, if this rule is ignored, I fear you will be at a great loss.

It is true people understand that when cows are milked very irregularly, or subjected to any brutal treatment, they will yield unprofitable results, since the consequences of such management force themselves almost immediately upon our attention. But it is not those things that come so plainly under the eye of the observer of which I propose to speak. If any one gets angry and kicks or strikes his cow in the udder, probably he will reap a blood vessel and the bloody milk which will flow from the teat will speak more forcibly than any words of mine. But if he kicks her in the ribs or strikes her with the milking stool upon the hip and back, the consequences may not be so apparent, yet that damage is done and that loss will follow is certain. I am speaking of no exceptional case, but of those that are of common occurrence wherever any large herd is kept, and where the eye of the manager is not sharp to detect and punish these offences.—J. G. Schwink, Jr., Meriden, Ct.

### A Mayflower Day.

As the back ward spring brings the arbutus blossoms later than usual this season, many will be pleased to receive the lovely flowers and will be charmed by their delicate fragrance, who have hitherto been strangers to this, the first of all mayflowers. Mrs. Leslie Bradford and her daughter, Lizzie, have observed several invalids and "shut-ins" who have taken much pleasure in receiving her supplies from her brother, who

frable and open to the air. In seeding down I use three hundred pounds of fertilizer per acre and in the spring three hundred pounds more. This method gives 2½ to 3½ tons of hay per acre. Moist land yields much more than dry land, giving better results for the money expended. But we must not forget that this mixture gives the best returns when applied just before a rain. After land has been in grass four years I do not think it will pay to use this mixture. For some cause or combination of causes, it then gives scarcely any returns for the money expended. The chemicals this spring are much higher than usual; nitrate of soda \$2.50 per hundred pounds; muriate of potash 2.40 per hundred pounds; ground bone \$28 per ton. If hay can be sold for \$20 a ton, there is some money in this method of farming.

The machines for distributing grass fertilizers are anything but perfect. There is yet a very wide opening for improvement. The remarkably heavy rainfall April 27 and 28 has filled the land full of cold water, and farmers must keep off of cultivated fields for some time to come. There is much other work that can be found to do that will pay better than to try to work wet clay land.  
Middlesex County, Mass. JOHN FISK.

### The Story of Condensed Milk.

The manufacture of condensed milk, so far as known, dates from 1854, and the invention is credited to a lady. A certain Mrs. Albert Cashingor, while on a journey with her sick baby from New Orleans to New York, had made various experiments to meet the problem of supplying fresh milk to the infant during the trip. She finally decided to preserve it the same as she did fruit. So she canned several large jars of milk, took it on board of the sailing vessel and made the journey. The child thrived upon the milk and arrived in New York safely.

Several business men of that city having learned of the incident attempted to put up the milk in the same manner, finally made a trip to New Orleans to learn the exact method. The first condensed milk factory was started on the Island of Galveston, and the manufacturers made a fortune. But the woman who invented the process received nothing.

### A Choice Young Guernsey.

Early Rose of Raritan is a relation of the famous Modena. She was sired by the same bull, Peter Pan, and was out of Rose of Raritan, the granddam of Modena. By referring to Modena's pedigree, that of Early Rose of Raritan can readily be seen.

The feed and care of this cow was similar to that of Modena's. She was fresh Sept. 26, and was bred March 23, 1903. Her record commenced Sept. 30, 1902, and ended Sept. 29, 1903. During this time we find her credited as follows: 9435.14 pounds milk, 6.75 average per cent. butter fat, or 543.03 pounds butter fat.

This record was supervised by the Massachusetts station. This and Modena's are certainly a great credit to the individual cows, to the breed at large, and to Mr. Ames' careful work.

W. H. CALDWELL,  
Secretary Guernsey Cattle Club, Peterboro,  
N. H.

### The International Egg Contest.

Pens from all parts of Australia, from America, Canada and England competed in the egg-laying contest lately finished in Australia. The season throughout was favorable to egg production, the weather being mild and moist, with plenty of green food in the pens.

The Australian pens arrived in very poor condition, but with careful treatment, food and housing they recovered their condition and gave a splendid account of themselves. The first prize, in fact, went to a pen of rose-comb Brown Leghorns, entered by Mrs. A. N. Hansel of Indiana; the amount was \$25. A pen of American White Wyandottes won fifth prize. The prize pen of six hens laid 711 eggs during the six months, an average of 118.5 eggs per hen, the average weight being twenty-four ounces per dozen and the market value about \$4 for each hen.

The Australian pen, which came nearest ahead, laid 115.05 eggs per hen of an average weight of twenty-four ounces per dozen. The average for the whole seventy pens was 47.0 eggs per pen; the average was at the rate of over 150 eggs per hen per year. A somewhat similar contest held the preceding year gave an average of only 115 eggs per hen per year for all pens competing.

The care and feeding were good, but not extraordinary. Ground grains were fed in the morning and whole grain at evening, with cut hay twice a week, shelled grit always before them and clean water every morning. The grain was ground wheat and corn, and corn at night. The total cost of food was about \$270, and the value of eggs laid about \$960. The net profit averaged a little over \$1.50 per hen. Of the nine pens which stood highest in the record, five were Wyandottes, one rose-comb Leghorn, one Buff Leghorn, one Langshans and one black Orpingtons.

### Notes from Washington, D. C.

The cotton boll weevil is presumably responsible for the elevation, provided for in the new agricultural law, of the Division of Entomology of the Department of Agriculture to a bureau. Dr. L. O. Howard, the chief, is one of the most eminent and practical bug men in the country.

Dr. Howard is already stated to have worked out several partial protections against the cotton weevil. He says that this pest will not breed in cow-peas, and that where land is planted one year in cotton and the next year in cow-peas, the cotton boll weevil will not be found. If a

plan of cotton cow-pea rotation is practically worked out it will probably result in a great benefit to the States where practiced, other than the elimination of the weevil. The cow-pea, which is a well-known legume in the South, and is gradually coming into cultivation north of Mason and Dixon's line, is one of the greatest soil renovators and manurial crops ever grown. Like the clovers and the soy bean it absorbs great quantities of nitrogen from the air, and its enforced cultivation cannot fail to tremendously improve farm utility. This crop which constitutes splendid forage will also doubtless stimulate stock raising and dairying. The cow-pea is already the backbone of Southern fertility of soil. If its use becomes as much greater throughout the South as its connection with the cotton boll weevil would indicate, this pest may in the end prove to have been a "blessing in disguise."

The export of breadstuffs for the first nine months of the present fiscal year amounted to but \$126,000,000, against an average of \$183,000,000 during the corresponding months of the preceding five years. The March exports were \$11,000,000, against March exports of \$18,000,000 for last year.

Exports of cattle, hogs and sheep for the first nine months of the present fiscal year were large, amounting to \$31,000,000, against \$19,000,000 for the corresponding months of 1903 and against an average of \$22,000,000 for the corresponding months of the preceding five years.

The Experiment Station Record describes a test made in Italy of the vaccination of 301 cattle against blackleg, only one of which died from the disease. Of twenty-eight other cattle, not so vaccinated, five died. In other instances 3621 cattle were vaccinated, only eight dying. The blackleg vaccinations, which had been conducted under the department's direction in the United States, have proven the method to be almost a certain remedy for the disease.

The Experiment Station Record of the Department of Agriculture describes a method of hypodermic injections of hemoglobin for the cure of Texas fever. It is stated that while this may not cure all cases of Texas fever, it may be depended upon to give very satisfactory results in the majority of cases.

The Department of Agriculture notes some investigations which have been made in Australia on sorghum poison. The presence of hydrocyanic acid in sorghum has been demonstrated, and the quantity of the poison appears, according to the investigations, to be dependent upon the nature of the soil upon which the sorghum is grown. On soil rich in nitrogen the quantity of hydrocyanic acid is largest.

The annual free seed distribution of the Department of Agriculture is usually productive of some funny incidents, if nothing else. This year a certain ruralist applied to the secretary for some vegetable seeds, and the department forwarded quite a collection. The following letter was promptly received:

"Dear Secretary—The seeds you sent me was received the other day. Thanks very much. The lima beans was particularly good, but when my wife cooked and fixed them up, there wasn't quite enough for a family of six. Please send more if you can.  
Yours very truly,"

The Treasury Department has recognized the "Percheron Register" in connection with the free importation of animals for breeding purposes. This action is taken upon the recommendation of the Secretary of Agriculture that Percheron Register, published by the Percheron Register Company, for use for breeding purposes, be imported free of duty. Upon the recommendation of the Department of Agriculture, the Treasury Department has recognized the "Australian Register" as a register for Australian horses, from which certificates of pedigree may be issued. This contemplates thoroughbred horses bred in Australia and recorded in the Australian Stud Book.

Dr. James Law, professor of veterinary science at Cornell University, in a bulletin of the Department of Agriculture, calls attention to the cause of the blue appearance of milk. Watery milk is blue, but the presence of a certain germ causes a distinct blue shade even in rich milk and cream. The germ may get into the milk after it has been drawn from the cow, or it may find its way into the opening of the milk ducts and get into it while being milked. Frequent milking is recommended as a means of flushing out the germs, and the injection into the teats of a solution of two drachms of hyposulphite of soda in a pint of water will destroy them.

Speaking of the causes of stringiness in milk Professor Law says that this is caused by fungi, which he believes develop in the system of the cow. In the affected cows the temperature is raised one or two degrees above the normal. Like most other fungi, this does not grow out into filaments in the milk while it is within the body of the cow, but in five or six hours after milking the surface layers are found to be one dense network of filaments. If a needle is dipped in this and lifted the liquid is drawn out into a long thread. Care should be taken in the live stock water supply which is likely to cause stringiness. Professor Law recommends two drachms of bisulphite of soda daily, until the stringiness disappears.

The recent truckmen's strike in Kansas City was not of the agricultural kind. The farmers have not yet arrived at that state of organization when they see the value of stopping work for a number of weeks, losing their earnings for that time and in most cases their jobs.  
GUY E. MITCHELL.







## Poultry.

## Care of Young Turkeys.

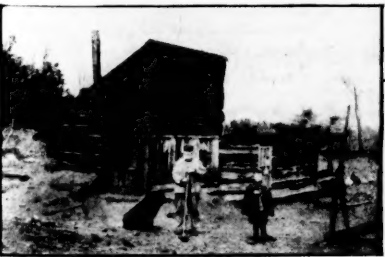
It is certainly a serious mistake to feed a great deal of soft food to young turkeys, and to keep it up too long a period. We start our young turkeys on equal parts of rolled oats and breadcrumbs. The bread, I would have you to understand, is simply the refuse from the kitchen well dried and taken to the bone outer and reduced to crumbs, then mixed equal parts with the rolled oats. To this we add about ten per cent. of the infertile egg boiled hard, mashed fine with a fork, shell and all, and as we want this for use, we moisten with sweet skimmed milk just enough to mix to a crumbly state. This we feed several times a day when the turkeys are real young and confined in their pens, but never at any time would I allow them to be fed only what they will eat up quickly and clean each time. Indeed, I would say, always keep them a little starved. This is continued for say from six to eight days, when I gradually commence to substitute for it equal parts of scalded corn meal and wheat bran. Why I emphasize the word scalded is owing to the fact that I find too many people, especially men folks, trying to scald with warm water, which does not give the consistency, and which causes it to be indigestible, and at about the same time that I commence to feed the corn meal and wheat-bran mixture I also commence to feed each day a little hard grain of some kind, such as fine head oat meal to begin with, then drop off onto cracked wheat and corn. When they are old enough, and can eat whole wheat, and I have got them out onto the range I drop off on the soft feed entirely and feed nothing but wheat and cracked corn entirely, and that only once per day at night.

In fact, I wish to caution all the way through about feeding too much. The turkeys seem to have ravenous appetites, and if not very careful we are almost sure to feed too much, especially of the soft food. I only confine young turkeys from six to ten days, after which they are let out, mother and all, to roam at their own sweet will during the day time, but at night I try to keep them under control always.

It seems to be a hard matter with some to keep control of their young so that they always come home at night to roost. Our practice is to teach them some kind of a call commencing, say, at the first feed that we throw down, they commence to pick it up while we are there, and we begin to give our call. I always call them by their proper name, "Poult." You see as they are picking up this food it tastes good to them, and by giving your call at that time they learn that it always means something to eat. So you see when night comes on, even the first day you have liberated them, use your call so as to keep them under control and bring them back home to their quarters for the night. I never attempt to drive them into the same coops again, but have little yards arranged for the purpose. These are built out of four foot poultry netting, six feet wide and twelve feet long. These are only used to confine them at night, and the birds are liberated the next morning, unless it happens to be stormy and wet. In that case we hold them in the morning until it has cleared up a little. I use these yards until the poulters are old enough to go onto the perch. I have no perches in these yards, but drive them back to the yards where the mothers had spent their winter, and there they are left until they go to market. All through the summer I feed only once a day, and that at night, as mentioned above. But when it comes time to feed them up for the market I always like to do that mostly with old corn.—C. E. Matteson, Wisconsin.

## A Henhouse of Slabs.

I have a henhouse made entirely of slabs, posts being slabs from dimension timbers. They have three square edges, and are set in the ground five feet apart. The house is forty feet long, ten feet wide. The timbers at the top of the posts are square-edge slabs, nailed on the outside of the roof, covered with slabs round side down, laid close together, with a batten over each crack of the slab, the flat side down, making the roof perfectly water-tight. The sides



THE SLAB HENHOUSE.

are covered the same as the roof. Roosts are slabs, round side up. The chestnut slabs and nails and windows cost \$7. The house has five windows and a door at each end.

I worked five days building it. The floor is gravel one foot deep. Nests are made from orange boxes and doors are made from the first boards after the slabs. It has been in use for nine years without repairs, until last fall a gale unroofed it.

Reading, Mass. J. B. SEVERANCE.

## Practical Chick Feeding.

The subject of feeding and feed stuffs has been very clearly demonstrated by our most practical poultry raisers in the last few years. It has been found that foods of a nitrogenous and ashy nature and that are the most easily digested, are the most practical.

The nitrogenous substances produce the muscle or lean meat, and the ash the bone. As the muscle and bone comprise the foundation of the chick, it is very important that these two parts should develop as rapidly as possible to produce strong and healthy birds. Oats cost more per one hundred pounds than most feeds, but when their feed value is considered, I believe there is no other grain that will fully take its place for any growing animal. I find a complete chick feed should contain the following grains, seed, etc.:

Hulled oats, forty pounds; fine cracked corn, fifteen pounds; cracked wheat, twenty pounds; millet seed, fifteen pounds; fine ground beet scraps, five pounds; fine crystal grit, five pounds—thoroughly mixed together. This feed should be given dry in litter and should be the feed for the first three weeks. As nearly as possible one-fifth of the day's ration is fed as early as the chicks can see to eat; one-tenth at 9.30 A. M.; one-fifth at noon and one-half the last feed at night, which should be fed early enough so that the chicks have plenty of time to scratch the feed out of the litter and eat before night. If at any time they do not eat what you gave them the feeding

before, do not feed them again until they have cleaned it up. Do not be afraid to make the little chicks work for their feed. It requires exercise as well as the proper food to develop muscle and bone. This manner of feeding places the chicks under about the same conditions as they would have if they were with the hen during the summer months in a large grain field when they had to hunt for their own living.

If you are raising chicks for broilers, after the chicks are three weeks old, instead of feeding the dry chick food at night, give a mash of the following ground feeds: Middlings three-tenths, clover meal two-tenths, oatmeal three-tenths, corn meal one-tenth, beef scraps one-tenth, thoroughly mixed together while dry, and then wet and mixed to a stiff dough two hours before you feed it. As the chicks grow older, each week add more corn meal and more beef scrap to the ration. Chicks for breeding stock should not be forced too much, as it will make them have large combs and wattles beyond the standard size.

Wakefield, R. I.

## Eggs in Full Supply.

Receipts have been extremely large in all parts of the egg distributing territory, but markets have held nearly steady. Western prices are sustained on a comparatively high level, and stock arriving which is good enough to go into cold storage is generally being put away rather than force sales at any prices below a parity with their Western cost. The market, however, is overburdened with offerings of medium and lower grades, which tend to accumulate, and values for such rule weak and in buyers' favor. There is now a rapid accumulation in cold storage, although we are still far behind the amount stored at this time last year. Fancy Baltimore duck eggs held about steady, but Western and Southern show some weakness and a slight decline. Goose eggs in fair demand.

In the "Questions and Answers" column of Ice and Refrigeration, this answer on the subject of percentage of loss on eggs while in storage will be of general interest:

"The percentage of loss in the cold storing of eggs depends largely upon the season in which they are stored, but to some extent upon the plant in which they are cared for. Eggs produced during the month of April are generally considered to have the best keeping qualities of any month in the year. In cold seasons, May stock and even June stock is almost as good, but the first eggs in the spring are always the best, provided they are free from damage by being chilled or frozen.

"April eggs carefully selected, with the dirty cracked eggs and eggs of a miscellaneous character thrown out, will carry for six months in a first class cold-storage plant with an average shrinkage of not over six eggs to thirty dozen case eggs which would be thrown out as unmarketable. If the eggs are stored at the point where produced this loss may be cut down to three eggs to the case.

"Eggs stored during comparatively warm weather which have been subjected to heat before storing will lose from one-half dozen to one dozen to the case, depending upon how badly affected by heat the eggs were when stored. A first-class cold-storage house should be provided with a system which will maintain a uniform temperature of 35° to 38° in egg room. They should also be provided with a forced circulation of air in the rooms and means for venting by forcing in air which has been purified, cooled and dried. The humidity of the air should be under control and carried at a relative humidity of about eighty to eighty-five per cent."

## Poultry Markets Easier.

Reported for this paper by S. L. Burr & Co.: "The conditions of the poultry market are somewhat changed from our last letter to you. Receipts of Western poultry have increased quite rapidly, and this is a season when the movement of poultry is somewhat restricted on account of the warmer weather approaching, and less of it being used in general consumption makes the demand less, and with increased receipts, somewhat easier conditions prevailing regarding prices. As a result of the fresh poultry coming forward now consists of fresh-killed turkeys, old roosters and a very few fresh-killed fowls and chickens. Fowls are the larger part of goods arriving. We quote you today's market as steady on the basis of 14 to 15 cents on fancy fowl from points in New England; selected large, fancy, stock chickens are very short and would sell from 25 to 30 cents, and some sales have been made higher than the above; stagg chickens from 12 to 15 cents; old roosters, 12 cents; what few fresh-killed turkeys are coming selling at 16 to 18 cents. We anticipate very little change from present conditions for some days to come. Western poultry is the principal part of the supply on the market. Fowls are selling from 13 to 14 cents; choice chickens 12 cents to 15 cents; coarse, stagg chickens 12 cents and upwards; old roosters, 11 cents; fresh-killed turkeys 16 to 18 cents. Live poultry is in somewhat limited demand and prices range from 13 to 14 cents for fowls. We anticipate very little change on any kind of poultry for the present; we look for about a steady market."

## Horticultural.

## Propagating Vines by Layers.

In layering the grape-vine—and the same directions will apply to the climbing rose or any other running plant—a cane of well-ripened wood of the previous year's growth should be chosen, containing eight or ten buds, more or less. Draw a garden line the length of the cane, and with the back of the spade to the line, open a V-shaped trench three or four inches deep, commencing near the parent vine. Stretch the cane in the bottom of the trench and fix it in place with weights or forked pegs. This is to be done in spring before the buds swell, and the trench is to remain open until the shoots have made a growth of four or five inches.

The young wood will take an upright direction and the trench must be filled with dirt, covering the cane and pressing the dirt down firmly with the foot. The shoots would better be tied to small stakes from time to time, as they will often grow four, or even six feet high, if not checked by pinching, which is recommended when they have attained a height of three or four feet. This will cause the shoot to "stock up," and form a stronger and more valuable vine. Stronger plants will be obtained every alternate bud is rubbed off at the time of layering. Fig. 1 represents the cane of a vine layered, as described, during the growing season, the soil being removed so as to show the root formation. By mistake, the old represents the main cane as layered, instead of a one-year-old branch. As layering seems to exhaust the parent vine, too many plants should not be attempted in one season.

A layered cane may be lifted with the spade in autumn, and severed from the parent and between the buds, making as many strong plants as there were buds allowed to grow. Fig. 2 represents such a plant after the leaves have fallen, only much reduced in size.

WILLIAM M. HILLS.

Paislow, N. H.

## Quiet Trade in Apples.

The apple situation is not quite so good as last described. Prices are quoted about the same, but dealers complain that demand is slow and sales hard to make without cutting prices. The difficulty does not apply to fancy lots, the proportion of which is small.

For the week the receipts of apples at Boston were 237 barrels, against 534 barrels for the same time last year. The apple exports from Boston for the week ending April 30 were 236 barrels to Liverpool; same week last year, 514

## Current happenings.

A loving cup was presented to Principal William Edgar Horton at the annual reunion of the Foxboro High School Alumni Association. This was in recognition of his thirty-five years of service in his present position. Speeches were made at the occasion by the principal and the following: Mr. H. Williams of Brookline, William H. Pond of North Attleboro, Philip P. Bourne of Cambridge, Robert E. Kerwin of South Framingham, George E. Martin of Lawrence, W. Ernest Horton, a son of the guest of honor, of Boston, and Joseph H. Stack of the same city.

The Woman's Charity Club gave a reception, breakfast and entertainment at the Hotel Vendome on Monday, which was attended by about two hundred and seventy-five guests. The occasion marked the birthday of the club which fell on Sunday, and therefore had to be observed later on. Mrs. Micah Dyer, the president of the club, received in the State suite, and was assisted by Mrs. Esther F. Boland, vice-president; Mrs. J. Sewall Reed, treasurer; Mrs. L. H. Hays, patron, recording secretary, and also by Lieutenant-Governor Guild, Mr. Kate Tannatt Woods and Mrs. Edward A. Norton. At the breakfast besides these notable guests, there were others seated at Mrs. Dyer's table, including Postmaster George A. Hibbard, the Rev. and Mrs. W. H. Albright, the Rev. and Mrs. E. A. Ayers, Mrs. May Alden Ward, Mrs. Isabella A. Potter, Mr. Ezekiel Butterworth, Mr. and Mrs. J. L. Harbort, Dr. Florence Duckering and others. The ushers at the reception were Miss Mackintosh, Miss Helen Patten, Miss Bessie Mead, Miss Florence Craits, Mrs. Alice Almon, Miss Lillian Sweetser, Miss Madeline Ransford, Miss Margaret Mills, Miss Helen Jocelyn, Miss Marion Stiles and Mrs. Otto Barhardt, while the ushers at the breakfast were Mrs. M. E. Dinmore, Miss Adella C. Page, Mrs. James Carr, Mrs. Edgar Young, Mrs. R. D. Cushing, Mrs. Ira Bickford, Mrs. George E. Foster, Mrs. W. H. Sawtelle, Mrs. M. E. Merrill, Mrs. J. E. Cheney and Mrs. Albert A. Smith. An excellent entertainment of music and speaking in the parlors concluded the exercises. This was in the hands of a committee of arrangements, consisting of Mrs. Alan McIntosh, chairman, Mrs. A. L. Tallman, Mrs. Samuel Crowell, Mrs. Henry Paige and Mrs. R. D. Cushing. Lieutenant Guild made a felicitous address, in the course of which he said: "The patriotism of man is easy. It is not without honor, and is generally expressed in action. The patriotism of women is difficult. It is usually inglorious and is habitually expressed in sacrifice. It is easy for the man, leaving the memory of a work well done, to smile on the Angel of Death and whisper, 'It is sweet to die for one's country.' It is hard for the woman, left facing a life of sorrow, to say 'This will be done.'"

At the ordination of a priest in a New York Episcopal Church last Sunday, Bishop Potter, in dwelling upon the duty of serving humanity, said that in one of his visits to the tenement districts he found in the home of an Italian family a portrait of Col. George E. Waring, between pictures of the crucifixion and the Virgin Mary. He asked the mother of the household if she prayed to Waring, and she replied, "No, but every time I pray to God, I thank Him for the man who made the streets clean and safe for my children." This was a tribute to good deeds which Colonel Waring would probably have appreciated more fully than the praises of the great.

In the death of Miss Frances Power Cobbe, which was announced not long ago, philanthropy lost a friend and advocate who will never be forgotten. She labored earnestly in behalf of friendless girls for many years, and she was the founder of the first British National Society to prevent the unwarrantable vivisection of animals. During her long residence at Bristol, England, she was associated with Miss May Carpenter in promoting the interests of ragged and reformatory schools, and with Miss Elliot afterwards devoted herself to befriending young servants and destitute incurables. She was the author of numerous books, both of a humanitarian and religious character, and also of an autobiography in two volumes that had a large sale and passed through three editions. She was, too, the writer of hundreds of pamphlets on the poor laws and the duties of women to one another. She was an admirer of Theodore Parker of Boston, and edited a complete edition of his works. Her grandfather had been bishop of England, and she was born, but she nevertheless broke away from denominational lines and wrote of herself that one day, as she was musing on the problems of existence, she said to herself that although she knew nothing of God or of any law beyond her own soul, she would at least be true to that and merit the approbation of her own conscience, and this resolution gave her a renewed faith in God. In 1902, on the celebration of her eightieth birthday, she received a congratulatory address, which was signed by many eminent English and American men and women.

Mrs. T. F. Ryan, the wife of the New York millionaire railroad man, has received from the Pope one of the decorations of the cross, in recognition of her efforts as a builder of churches. She has aided in erecting thirty-five, besides defraying all the expenses of the building of the cathedral at Richmond, Va. She has received a large portrait of the present pope with his autograph, and the late Pope gave her permission to have church services celebrated in her house and in her private car, Pere Marquette.

The Mothers and Fathers Club is the name of an organization at the South End which is destined to accomplish a great



LAYERED CANE AND SEVERED PLANT.

barrels; total thus far this season, 671,430 barrels; same time in 1903, 509,735 barrels. The total apple shipments to European ports for the week ending April 30, 1904, were 5483 barrels, including 226 barrels from Boston, 3055 barrels from New York, 322 barrels from Portland and 1180 barrels from St. John, N. B., and 190 barrels from Halifax. The total shipments for the season include 671,430 barrels from Boston, 1,103,888 barrels from New York, 356,028 barrels from Portland, 728,123 barrels from Montreal, 79,540 barrels from St. John, 14,658 barrels from Annapolis and 520,074 barrels from Halifax.

deal of good in improving the health and adding to the enjoyment of the little ones. It has secured a house and farm near Reading, which will be used in giving summer vacations to needy children, ten of whom will be taken at a time to this country retreat. They will be accompanied by two members of the club, who will look after the comfort of the young guests. It will be really a summer home, in which all will consider themselves members of one family, and will do such share of the light work as would be naturally undertaken by them in a harmonious household. The children will have an opportunity to look after their own flower beds, in a fine garden now being planted, and may gather blackberries and blueberries galore in the neighboring woods. The outing will begin on the first of July, and the children will be taught to love nature, after the manner taught the club by Dr. Hodge in a recent stereopticon lecture. The funds to support this philanthropy are being raised by lectures, the donations of friends, and from the money obtained through rummage sales given by the club, one of which is now going on at the Syrian Mission, 19 Hudson street, where Rev. A. Malool, its director, will be glad to accept help for the summer home.

The need of industrial training for girls of the grammar-school age was made manifest at a meeting at which Mrs. Charles G. Ames presided, at 9 Marlborough street, on Tuesday. Miss Maud Wood said that according to the Massachusetts census of 1895, thirty per cent. of the female population of Massachusetts, above the age of fifteen years, is engaged in trying to earn a living, and Miss Goodrich of the Industrial and Educational Union, Mrs. Robert Woods, Mrs. Lewis Kennedy Morse, Frank V. Thompson of the South Boston High School and Miss Edith Haws.

The pure-food idea drags along in Congress, despite the fact that every congressman and senator knows of the wholesale adulteration of foods and the necessity for a stringent law. As though it were in entire ignorance of the matter, Congress recently called upon the Secretary of Agriculture by a resolution for a report on investigations of adulterated food, drugs and liquors, which report was forwarded, showing an abominable system of adulteration in American foods, drugs and liquors.

## The Saunterer.

Some well-meaning women lack a sense of delicacy and tact, and make offensive speeches when they only desire to utter comforting ones. I happened to be at the bedside of a relative not long since, who had met with an accident, when there entered a feminine friend who said: "Oh, Mrs. Blank, I am very sorry that you have been so cruelly hurt, but remember, if you do not recover, that I will be a mother to your young daughter Bertha." The husband of the injured woman looked as if he was not at all pleased with this unsought-for promise, for he hated the giver of it, and the invalid replied: "I'm not quite good enough to die yet, Mrs. Malaprop." A speedy recovery followed this speech, and now two former feminine friends do not speak as they pass by, and Mrs. Malaprop says she will never make a good-natured suggestion again as long as she lives.

This reminds me of a poor fellow who was dying of consumption, and who had a caller who was more sympathetic than sensible. As he departed from the sick room this bungler remarked: "Well, poor Tom, you look as if you would not be here when I come again to this house, but I will plant flowers on your grave."

"You can't," replied the irate sick man, "for I am going to be cremated, and my ashes will be scattered to the four winds of heaven."

Then the blunderer inquired of the nurse who opened the door to let him out, "Why are these incurables so sensitive?" "Because," replied the candid attendant, "some people have no fine feeling, and are blind to the eternal fitness of things."

"I was never so insulted in my life," said the bearer of this remark, when he reported it to me the next morning.

I went into a restaurant the other day on the invitation of a friend who had recently returned from Paris, and I said when I was seated:

"Give me a sirloin steak."

After I had given my order the waiter looked inquiringly at my companion, and asked:

"What will you have, sir?"

"La mienne chose," was the response. The waiter's face then wore a puzzled expression, and presently I saw him in consultation with some other servers in a corner. At last he returned with the apology:

"I'm sorry, sir, but it's all out; it's not in season."

Then I explained that my entertainer wanted "the same thing," and that a double order was all that was necessary. When I was giving my tip to the man of plates, he whispered in my ear:

"Why can't gentlemen say what they want? Consomme is the only French word I know, and I find it mighty hard work to get that round me tongue."

Quick study seems to be a lost art among the actors now that a play appears in one part through an entire season. When Shaksperian tragedies and comedies were enacted, frequently a member of a dramatic stock company could "recover" a part in an almost incredibly brief space of time, for the text of the acting plays of the great English dramatist was as familiar in his mouth as household words. Now, however, the poet's words do not linger in his memory, and when he is called upon to play a Shaksperian part at short notice, he is generally all at sea. He mangles the lines terribly, and the blank verse has to halt many times. He flounders about and he outrages the bard most abominably. "The Swan of Avon" cursed those who would move his bones. How about those who move his speeches into distressing conceits that have neither rhyme nor reason. Every actor should take

a course in Shakspeare. It will do him more good than one in Ibsen.

I encountered a friend the other day who was apparently in great haste, and I queried: "What's your hurry?" "Don't detain me," he answered, "I'm looking for Spring. Have you seen her pass this way?" Perhaps he will find the elusive lady this week if she has not put up a steady job with the coal dealers.

A man who has a little money and a lot of relatives that he never looks at told me last week that he was going to buy an annuity. "What are you going to do that for?" I interrogated.

"Because," was his response, "where there's a will there is a way to break it."

—Since 1892 the United States Government has aided eleven industrial exhibitions in this country and ten in foreign countries, the total amount appropriated for them being \$21,107,452.

—The sales of cut roses in the United States amount to about \$6,000,000 a year, carnations \$4,000,000, violets and chrysanthemums nearly \$1,000,000 each.

—Exports of manufactures still promise to exceed in the fiscal year 1904 those of any preceding year. The nine months figures of the fiscal year, just announced by the Department of Commerce and Labor, through its Bureau of Statistics, show a total of \$17,000,000 greater than the corresponding months of the fiscal year 1903, in which the exports of manufactures reached their highest figures.

—President Seal of the Eastern Maine State Fair Association has announced that the annual exhibition will be held at Maplewood Park, Bangor, Aug. 23, 24, 25 and 26. These are the earliest dates for a good many years, the usual time being the last week in August or the first week in September. It is thought, however, that the change will give general satisfaction.

—The first attempt in the United States to offer a full college course of four years on the subject of highway engineering, will be put into operation next autumn at the Rhode Island College of Agriculture and Mechanic Arts. After a thorough consideration of the needs for such a course and the facilities that the college can offer in connection with it, this course has just been perfected. It is the feeling of the college authorities that the demand for thoroughly equipped highway engineers is rapidly growing and is not being met by the colleges; that it is peculiarly the function of the landgrant college to offer a course which combines work in mechanic arts and promises an improvement of rural conditions; and that Rhode Island, located as it is in proximity to those areas which are being covered with modern roads, is a proper place for such a course.

—The monthly comparative statement of the Government receipts and expenditures shows that for the month of April, 1904, the total receipts were \$41,222,421, and the expenditures \$47,010,254, which shows a deficit for the month of \$5,787,833. For the month of April, 1903, there was a surplus of \$1,022,238.

—During the summer and fall of 1903 an addition was built to the Maine Experiment Station building, chiefly for the use of the college of agriculture. The trustees have named the building Holmes Hall, in memory of Dr. Ezekiel Holmes, the first secretary of the Maine Board of Agriculture.

In order to formally dedicate this building to agricultural instruction and to rededicate it to agricultural investigation, a field meeting will be held on Wednesday, May 25, 1904. The program of the day will consist of inspection of the grounds, buildings and appliances of the college and the experiment station, a review of the university cadets and the dedication exercises. The buildings will be open, allowing all to see the museums, laboratories, work shops, greenhouses, barns, poultry buildings, recitation and drawing rooms, apparatus and other facilities for instruction. The machinery of the dairy building, and electrical engineering and mechanic

arts departments will be in operation. There will be informal addresses by members of the faculty in regard to the collections, demonstrations with some of the more important apparatus, exhibition of improved agricultural machinery, operation of the dairy building, and the inspection of the barns, herds and flocks. The investigations in the experiment station will be explained by those engaged in the work. The honorary exercises will consist of addresses by distinguished men who are interested in agriculture of the institution and the agriculture of the State are cordially invited to attend.

—The total log cut in Maine during the winter has been slightly in excess of seven hundred million feet, while the logs left over from the previous season's operations will bring the drives up to a figure somewhat exceeding 700,000,000 should the logs all come. The driving outlook at the present writing is not especially encouraging, but 1903 was a season of unusual drought, and it may be that the present year will be characterized by rainfall in more generous measure.

—This year will be a record-breaker for the beet-sugar industry in Wisconsin, if the plans of the Wisconsin and Chippewa sugar companies are carried out. Last year the farmers of the State raised about fifty-five thousand tons of sugar beets, which were converted at the Mesumee Falls plant of the Wisconsin Company. The recently incorporated Chippewa Sugar Company, owned by the promoters of the Wisconsin Company, is rushing work on its \$700,000 plant at Chippewa Falls, and this will be completed Oct. 1. The officers of these companies expect to handle over sixty thousand tons of beets at each plant this year. This, at a valuation of \$5 a ton, the average price, will mean that about \$600,000 will be paid to the farmers who raise the beets. The product of the two factories, twelve thousand tons of sugar, will be valued at about \$1,200,000, including the value of the by-products.

—Word was received May 3 of the death in Florida of Levi Stockbridge, honorary professor of agriculture at Amherst Agricultural College, and a former member of both branches of the State Legislature. Mr. Stockbridge was a charter member of the Massachusetts Board of Agriculture, and was a professor of agriculture at the Massachusetts Agricultural College in 1888-89 and 1889-90. He was acting president of the institution from 1876-77, and again from 1880-82.

—The association of poultry and pet stock breeders of Greater New York and vicinity has decided to hold a show from Nov. 28 to Dec. 3 at the new Herald-square exhibition hall.

## ST. LOUIS EXPOSITION.

An Amazing Display of Science, Industry and Art.

The opening of the St. Louis Exposition on April 9, proclaimed to the visitors the promises and prophecies which the managers of this gigantic exhibition have been claiming for it. It presented a most gorgeous and dazzling appearance. The beautiful buildings and their various styles of architecture, the massive machinery, the varied industries with their factories and workmen, the costly art displays, the rare foreign exhibits, and those two novel features,—the Plateau of States and the Pike, which completely eclipsed Chicago's Midway, amazed the visitors. The accommodations at the hotels are reasonable in price and first class. The train accommodations are perfect, and the new Wash Station just outside the fair grounds is where the Boston & Maine through cars enter. Any person intending to visit the St. Louis Exposition should send to the Boston & Maine Passenger Department, Boston, for their beautiful illustrated booklet, describing the exposition and giving all necessary information in regard to the rates and routes, also an additional slip giving the diverse routes and the rates. This booklet will be mailed to any address free.

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## Our Homes.

### The Workbox.

**INFANT'S HOOD, KNITTED.**  
One skein of white, one skein of color Saxony, No. 16 needles. Cast on twenty stitches. Knit ten plain rows, increase two stitches in every row for twelve rows. Knit plain until you have forty-five rows. Decrease in the same way you increased until you have twenty stitches (fifty-four rows in all).

Pick up all stitches around, knit 40 rows plain. Begin the point 38 stitches in the center, knit back and forth, taking 1 on each side, until you have 54; 1 row plain all the way across; bind off.

For the Border—Knit with color 12 rows across back, 25 rows across front.

### LADIES' KNITTED SLIPPERS.

Two skeins pink, 1 skein cream white, one-half skein of black Germantown zephyr, No. 14 steel needles. With white cast on 24 stitches, knit plain forward and back for 24 rows (48 needles), take color and knit same way for 105 rows (210 needles), join, using the white for point of toe, and knitting the pink and the side stitches of the white together. Crochet a row of holes 12 stitches wide. Now knit a strip of white 24 stitches wide, 105 rows long. Sew to top of ribbon row. On the white sew black wool at intervals to give the effect of ermine. Turn top over, black ribbon. Sew to fleece soles.

EVA M. NILES.

### Health Hints.

Freshly baked bread cannot be sufficiently masticated to render it easy of digestion. Stale bread, from thirty-six to forty-eight hours old, if thoroughly masticated, is well digested and absorbed.

Butter on bread not only increases its nutritive value, but tends to assist its digestibility.

Water constitutes about two-thirds of the weight of the body, and enters into the composition of all the tissues and fluids. To keep the necessary proportion, a large quantity needs to be ingested. One of the great dietary errors is the neglect to take a sufficient quantity. The amount found in foods is insufficient, and about five cups should be taken daily in beverages. A vegetable diet diminishes the need of water, while one composed largely of animal food increases this need.

A tall, thin person consumes more food than a short, stout person, for the reason that the larger surface exposed is the cause of a greater loss of heat.

Age has a marked effect upon the rations needed. A child from three to five years old requires four-tenths as much food as a man at moderate work; from six to nine years, one-half as much; while a boy of fifteen years requires as large a quantity as a man of sedentary habits.

The abuses of diet in youth are responsible for much suffering, which develops later in life. The laws of retributive justice may be slow, but are, nevertheless, sure. Again, many of the diseases which occur after middle life are due to the habit of eating and drinking such foods as were indulged in during the early years of vigorous manhood.

In advancing years, when growth has ceased and activity lessened, food is oxidized more slowly, therefore, a smaller quantity is required, and that in a form to be easily digested.—"Food and Cooking," by Fannie Merritt Farmer, published by Little, Brown & Co.

### The Schoolmaster in Charge.

Each generation sees the rush away from the land grow, sees the cities swell, sees character and individuality struggling with heavier odds. When I watch the seas rising and the clouds threatening I think of the schoolmaster at the head and am glad. Laugh if you will; I am content. While she is there we are safe.

In a very real way the teacher is, must be, both mother and home, too, to many of her children. Could any pay reward the weary lives I have seen literally worn out in the service of stricken humanity in the slums of my own city—worn to the raw, day by day, with never a word betraying the toll and suffering; with the brave, patient smile ever there to cheer and help? I am thinking now of one Christmas festival in a ragged school, and of the sweet-faced teacher at the piano, with the children clustering around her singing their glad songs. None of them knew that she had come from the death-bed of her only sister, who was breathing her life out while she played and sang with breaking heart, hiding her pain with a smile lest she sadden the children's joy. Pay? I would have every teacher who is worthy the name of teacher—and there should never be any other—paid enough to put her ever and for good beyond need of care; and when her years of service were over, I would have her rank as pensioner upon the community—nay, not bounty, but undying gratitude—ranking at least with those who guard it against peril from fire and from violence.—Journal of Education.

### Mouth-Breathing.

Mouth-breathing is more than a habit; it is an evidence of deformity or disease in the upper air-passages. A child never breathes through his mouth from choice. He does so either because the passages of the nose are obstructed or because his tonsils are enlarged, and he cannot be taught to breathe naturally so long as the obstruction remains. In some instances the interference with respiration is due to a deformity of the chambers of the nose, but in a majority of cases it is caused by the presence of adenoids in the pharynx. Enlargement of the tonsils may be associated with either of these conditions, or it may exist alone.

Children who breathe through their mouths are always more liable to the diseases of the bronchial tubes and lungs. They often suffer, too, from disease of the ears, and they rarely escape the first opportunity to contract the acute infections, for many of these gain entrance through the tonsils. But aside from such possibilities, the interference with breathing soon produces a change in the features and a permanent deformity of the chest quite like that which formerly more than now was regarded as an evidence of an inherited tendency to consumption.

These abnormal conditions of the nose and throat often become evident in early infancy; they are considered as due in a measure to hereditary transmission, for they often appear in several generations of a family. Their existence in a child is sometimes revealed during recovery from measles, scarlet fever or other acute illness.

A tendency to catarrhal disease of the throat may develop and persist even after the cause has been removed. This must be overcome by exercise, cool bathing and other hygienic measures in addition to such local treatment as the physician may direct. The neck should be bathed with cold water

morning and evening. The cold sponge-bath every morning is better, but habitual cold bathing should be begun during the summer-time. Muffling of the neck should be avoided as much as possible.

Graded physical culture is always beneficial. No child is too delicate to take systematic exercise under a competent instructor unless it is suffering from some organic disease. The most important part of the course is the cool shower or plunge bath at the close of each period of exercise, and it soon becomes the part that is most enjoyed.—Youth's Companion.

### Sweets for the Children.

Nearly all children, especially if they be normal, healthy children, crave for sweets. A great many parents without any thought or reason in the matter deny to their children all kinds of sweets. They do this from some preconceived notion that sugar and candy and cakes are bad for the children. Other parents go to the opposite extreme and indulge their children in all sorts of confectionery, from the cheapest to the most expensive, allowing them to eat rich, indigestible cakes, jams, candied fruits, preserves, etc.

They both are making a mistake. Children should be allowed to eat sweets—but the proper kind of sweets. Cheap, nasty confectionery should never be given them, neither should they be permitted to have too much jam nor any of that indefinable hodgepodge of stuff that masquerades under the name of cake. Beware of cheap painted candies; they are poisonous.

But give the children sweets in the form of pure chocolate, honey and syrup made from fruits. A lump of sugar or a stick of good candy now and then will not hurt them. Let them eat molasses, but be sure it is a good quality. Fruit jellies, if unadulterated, and plain cookies that are not too sweet are good for children.

Let the children have sweets. The system craves them. They impart warmth and energy. They nourish and build up the tissues. The best time to give the children sweets is at meal time. Let fruits, jellies, syrup, molasses, honey or cookies form part of each meal and then children will not so often plead for candy and cake. Let the children have sweets. But see to it that they are furnished the proper kind, at the right time and in sensible quantity.—Medical Talk.

### Multiplication of Bacilli.

In our laboratories, under suitable conditions of food and warmth, a bacillus splits in half an hour into two parts, each of which splits again in half an hour, and so on, and it has been estimated that a single bacillus, if given similar conditions in nature, would, within a week, give rise to progeny numerous enough to fill the Atlantic Ocean. Such overbalancing is largely prevented by the protozoa, which feed upon the bacteria, increasing as they increase, and decreasing as this food supply gives out. The protozoa, in turn, are eaten by animals like the worms and shellfish, these by others, and so on, the balance of nature being so delicate that no form increases disproportionately for any length of time, although, like the locust plague, or the California fruit-tree scale, or the gypsy-moth, some forms may occasionally predominate.—April Century.

### Dusting Made Easy.

"If it weren't for dust one might have a comparatively happy existence. Dust is surely a perpetual bane, and since scientists have told us that many kinds of disease germs lurk in dust, ready to be absorbed by the unsuspecting, and work dire havoc with their physical makeup—why, we women feel that it is to clean off the dust or die."

"Time was when we could manipulate a feather duster with a pretty handle, ornamented with ribbons and bows that matched the interior decoration of the room. It was rather a nice bit of work to fit the dust off gracefully with that kind of duster, and it didn't even soil one's fingers. But now feather dusters are voted worse than nothing, as they merely disturb the dust, and as they start the germs a-flying in the air they really increase the danger instead of removing it."

"Now one has to make a real job of dusting with a cloth, must wear gloves to keep the hands clean and then shake all the dust out in the open air where it is supposed the sun and the air renders it harmless. And what a job it is! I sometimes wish I hadn't a thing in the house but chairs and tables and beds. It is so much trouble to dust books and pictures and bric-a-brac of all kinds."

The woman who had said this then went to the window and shook her dust cloth violently, as if she wanted to punish her helper for the part it had played in making her work. The person to whom she addressed her remarks was engaged in some sort of fancy sewing. She laughed a little and said:

"I never thought you would be vanquished by a dustcloth. Yet here you are owning up to that dust and dusting have got the better of you, that they have the power to disturb your mental attitude and to plague you. Instead of approaching your dusting with the thought that dusting is just what you want to do, you say you only do it because you have to, because it is necessary to the health and comfort of your family. You make each place to be dusted into a sort of enemy to your peace of mind, and you are mentally fighting with it when you are wiping off the dust."

"Now, instead of having that mental attitude toward all these things, and thus making it harder for you to dust them, you should take an entirely different view of the whole matter. You should not make enemies of your things, but friends."

"For instance, when dusting that bust of Sir Walter Scott, instead of thinking how hard it is to get the particles of dust out of the folds of the plaid the sculptor has draped about him, you ought to think of some of his books or recite to yourself one of his poems. Then you ought to remember how long you have had that bust, that your mother had it before you, and that it is really a part of the home that would be greatly missed if anything happened to it. So, of course, you are as glad to keep it clean as you are to wash the baby's face when it gets dirty."

"With all this in mind, it isn't such hard work to dust the parlor, even if it becomes a friend to be cared for, not an inanimate object to which one must give grudging service and feels obliged to keep clean in order to insure the health of the family."

"Of course you like to dust, because you like to be clean, and because an accumulation of dust means a risk of disease."

"I once heard of a girl who was obliged one summer to assist in the family washing. For some reason sufficient help could not be hired, so she took her turn at the tubs, which were put out under the trees, and the boiler was placed over a fire outdoors nearby. When some one pitted her for doing such hard work, she said: 'Why, all I thought of was the rainbows in the

washtub.' It seems that the sunlight shining on the soapuds showed all the colors of the rainbow, and she was clever enough to notice it, and perhaps to weave a rhyme about it, for she was almost a poet."

"Now wasn't that a better idea than growling and grumbling at the hard work she was obliged to do?"

"If you could only get into such a state of mind about your dusting it would be much easier for you. Just say to yourself: you enjoy dusting and go at it as you would some game, and it will not tire you, I know, and you'll get a good deal of enjoyment out of it all, if you only think so."

"Your idea is worth thinking about anyway," said the woman with the duster, as she went to work again with renewed energy.—Manchester Union.

### City Residents Near-Sighted.

"The race is growing near-sighted, owing to city life, the conditions of our civilization," said Frederick P. Simmons, examining eye specialist, while addressing the members of the New England Association of Opticians.

"Our visual range is confined to near objects for the greater part of the day," said he, "and this keeps the eyes turned in. An object twenty feet away will make the eyeballs parallel."

"Anything less will turn them in, and people who spend their hours in offices and crowded flats necessarily have a short range of vision, which overworks and weakens the interior muscles close to the nasal cavity."

The exterior muscles not being so strained, are strong, and hence cause the eyes to turn out. Let a person who is thus affected spend a week or two in the country and his eyes become normal again, because he gets greater range of vision. Savages are generally far-sighted.—Jeweler's Circular-Weekly.

### Massaging the Scalp.

The massaging of the scalp is at the root of all treatment of the hair. By stimulating the flow of blood to the scalp new vigor is given to the hair. Without this massage hair restoratives are of little avail.

Now this massage may be better done by a masseur than by the man or woman who is growing bald, but it is possible for the individual to massage his own scalp well enough to do the hair a great deal of good.

The hands should be half folded and the ends of the fingers made to touch the scalp lightly. Then rub them slowly over the scalp.

It is convenient to begin at the back of the neck and rub the scalp slowly up the center of the head to the forehead. Then the rubbing should be done all over the head from one side of the scalp to the other. It should be repeated several times.

The same goal that the expensive fingers of the masseur produce follows, showing that the circulation in the scalp has been stimulated. The fingers should be pressed on the scalp with sufficient force to cause the blood to tingle.—N. Y. Sun.

### Wisdom of the Butcher.

"When I see men or women looking for nothing but fat on a fowl," said a Twelfth-street market man, "I don't envy them their dinner. There is a layer of fat under the skin, which poultry is unduly fattened, and in the cooking this overheated fat saturates the meat, and delicate stomachs are given a hard tussle. This is why lots of people can't eat ducks and geese at all. These overfattened fowls are in reality more expensive and less easily digested, there being much less lean meat in proportion to the fat. Most of my customers are now willing to pay what a good turkey is worth, understanding the difference."

What is the difference? Why there are a few rules that must be observed. For at least six days before killing, barnyard fowls must be cooped, not huddled, but given good, clean space, and well fed on corn at least five days. Then for twenty-four hours before killing they should be fed on skimmed milk or soft-boiled rice. The night before the killing the turkey must be given plenty of water, but no food, which leaves the crop empty, the intestines clean, the dark meat quite light, and gives a flavor as different as possible from the offensive flavor that is likely to impregnate the common fowl killed in the common way. The flesh of all animals is flavored by their food. This accounts for the delicious flavor of the canvasback and redhead ducks. Both eat of the wild celery at the water's edge, the former taking the roots, the latter the tops.—Philadelphia Record.

### How to Live Long.

The fatuity of most men with regard to exercise is most distressing. They avoid the use of their muscles in every possible way until their health gives way, and then take up the most unnatural and ridiculous methods of restoring the equilibrium. They never walk when it can be helped; they take a car to go four or five blocks, an elevator to go up one story of a building, have valets and waiters to brush their clothing, black their boots, to serve their meals, to carry their bundles, and when they feel the lack of physical exercise play golf or bowl, or put up dumb-bells, swing Indian clubs, or pull away at weighted ropes in their bedrooms. In other words, they carefully shun any kind of exercise that subserves a useful end, and devote themselves to that which accomplishes nothing.

The excuse usually given for such vagaries is that the street car and the elevator save time. To some extent this is true, but it is only half-truth. Any one who takes the trouble to observe what goes on around him will see poorly men who ought to walk for their own good stop a street car to carry them only three or four blocks, and wait patiently for an elevator to come on signal from the basement floor to carry them down one flight of stairs. Now the odd thing is that if the diet were proportioned to the occupation, this lack of exercise would not be felt, and the consequent devotion to monkey gymnastics would not be necessary.

Sir Henry Thompson, in his excellent work on "Food and Feeding," has put this aspect of the case as well as it can be put.

"Many a man," he writes, "might indeed safely pursue a sedentary career, taking only a small amount of exercise, and yet maintain an excellent standard of health, if only he were careful that the 'intake' in the form of diet corresponded with the expenditure which his occupations, mental and physical, demand. Let him by all means enjoy his annual pastime and profit by it, to rest his mind and augment his natural forces, but not for the mere purpose of neutralizing the evil effects of habitual dieting wrong-doing."

Life is not only prolonged, but is constantly enjoyed, most of its minor annoyances vanishing when digestion is perfect. Pay no attention to fads. They give rise to too much introspection, and there is bad for every one. As Hufeland says in "The Art

of Prolonging Life": "In general we find that those men who were not too nice or particular in their food, but who lived sparingly, attained to the greatest age." And again: "It is, at any rate, certain that the prolongation of life does not so much depend on the quality as on the quantity of our nourishment, and the instance of Cornaro affords an astonishing proof how far a man of weakly constitution may thereby prolong this existence."

And according to the account of Cornaro's granddaughters, written after he had died, of no perceptible illness, at the age of one hundred years, "during the latter part of his life the yolk of one egg sufficed for a meal and sometimes for two."—Century Magazine.

### Domestic Hints.

#### RHUBARB PIE, WITH CREAM.

Line tartlet moulds with a rich paste and fill with rhubarb, cut in very short strips, which has been cooked till nearly tender. Use plenty of sugar. Put on the top crust and bake. Just before serving, lift the top crust and put a teaspoonful of whipped cream into each tartlet.

#### MOUNT DESERT STEW.

Put in a stewpan a can of tomatoes, a tablespoonful of cracker crumbs, a teaspoonful of salt, one-half teaspoonful of pepper and a piece of onion the size of a quarter; simmer for twenty minutes; add a tablespoonful of butter and three or four well-beaten eggs. Cook a minute longer, stirring all the while, and serve immediately. This is a nice stew to serve with plain boiled macaroni or toast.

#### PATTIES, A LA MAZARIN.

Give six turns to a half pound of puff-paste, roll out to the thickness of a penny-piece; stamp out two dozen tops with a plain circular cutter, about one inch and a half in diameter; gather up the trimmings, knead together, roll out and stamp two dozen more; place on a baking sheet, about an inch and a half apart and wet them with a soft brush; garnish the centre of each with a little force-meat of any kind, place the tops on them and use the upper part of a smaller cutter to press them down, so as to fasten the two parts together; they must then be baked over and baked in a rather brisk oven; when done, dish up on a napkin and serve.

#### PEPPERS STUFFED WITH RICE.

Cut the tops from green peppers and remove the seeds, taking care not to get them on the fingers any more than possible. They have an unpleasant fashion of burning badly. Throw the peppers into boiling water and cook them for ten minutes, take them out and dry. Set them upright in a baking dish and fill them with boiled rice. Put a piece of butter about the size of a hickory nut on top of the rice in each one, lay on the tops of the peppers, which have been put aside to serve for covers and set the dish in the oven for ten minutes, that the peppers and the contents may be heated through and the butter melted.

#### FARMERS' FRUIT CAKE.

One pound sugar dried or evaporated apples, soaked over night in warm water. Drain off water and simmer two hours in two cups molasses. One cup melted butter, half cup thick cream, two teaspoonfuls soda, one cup brown sugar, four eggs, four and a half cups sifted flour, browned in the oven, cassia, ginger, cloves, nutmeg, lemon and grape seed oil, each one teaspoonful. Bake in moderate oven.—What to Eat.

#### JEWEL JELLY.

This is an English recipe and seems to be somewhat of a favorite with English housewives. Orange or lemon can be used as a foundation. Cut the highly colored jellies, like currant, etc. into lozenges or small squares in as even size as possible; melt the foundation jelly and then set it on ice to cool. When cold and just ready to harden, stir the small squares into it. Let the jelly become thoroughly firm, being careful not to stir or break it while it is hardening. Blanched and shredded almonds, pistachios and any cut-up fruit may be stirred in with the jelly dice. A little gold and silver leaf also adds to the attractiveness of the jelly. To insure a clear impression, wash the inside of the jelly mould with a little white egg just before filling it. Place it covered, in a pan of ice.

### Hints to Housekeepers.

Ice-cream is always a welcome dessert, and any new sort that is good at the same time is sure to be eagerly appreciated. A particularly rich and delicious variation is known as Constantine cream. To make it stir quarter of a cupful of powdered sugar into one quart of cream and whip until quite thick. Peel three bananas and cut into thin slices. Blanch and slice one cupful of almonds and add to the cream, stirring all well together; then mix with the jelly dice. A little gold and silver leaf also adds to the attractiveness of the jelly. To insure a clear impression, wash the inside of the jelly mould with a little white egg just before filling it. Place it covered, in a pan of ice.

Stains made by dipping candle grease (and such ugly things are the penalty one pays for these ornamental adjuncts to the dinner table) may be removed by placing a piece of blotting paper over the spots and pressing with a hot iron. This applies to stains in fabrics.

Beaded shades are in high favor for candles. They are not difficult to make, and the making of them is pretty occupation for spare minutes. There are so many kinds of lovely beads nowadays that one can hardly make an ugly shade if only one selects delicate, fine, translucent beads, gold beads, silver beads, very pale turquoise, green and crystal beads, and so on. As a rule, they are not mixed. If one is expert, a little pattern may be strung into the strands that go to compose the shades; but even this is prettier for being kept low and refined in tone. The lightning-bug through the beads gives them a wonderful brilliancy.

For sweetbread cutlets prepare as for croquettes, adding a grating of nutmeg to the seasoning. Form into cutlets, crumb, egg and crumb again, fry in boiling fat and serve with sauce Bechamel.

Sugar is coming more and more to help make up the diet of men in training for contests. German authorities claim that it is a great feeder of muscular power, and a Dutch army surgeon asserts that he found that the best means to maintain soldiers in vigor during marches and fighting was by a generous allowance of sugar. Each man received a handful at a time.

A tablespoonful of vinegar added to each pint of water makes a capital preservative for chrysanthemums. The stems of the flowers should be clipped each morning.

Few persons really know how to cook prunes. If properly cooked they are delicious as well as much to be desired on the ground of health. Wash carefully, cover with cold water and let stand over night. In the morning place both prunes and the water in which they have been soaking in a porcelain or granite stewpan, and stand on the side of the range. Let heat slowly and simmer gently until the fruit is perfectly tender, then add one tablespoonful of sugar for each pound and let stew slowly for five minutes longer. Remove from the fire and cool. Another method calls for the same process except that the sugar is omitted. The method is preferred by some people. But whether sweetening be added the long soaking and slow cooking will mean a delicious result. Serve with sweet cream.

The water in which a small quantity of rice has been boiled until it is gelatinous makes an excellent starch for fine lawn or canvas collars and cuffs. Dip them in and iron between two cloths.

### Fashion Notes.

"The chiffon stole has taken the place of the fur and other heavy stoles of winter, feather stoles being as popular in one season as another. Marabout and ostrich are combined in some of the newest styles. They are arranged in alternate horizontal rows, and the whole scarf is lined with the fleeciest of marabout and edged with a fringe of feathers. The very latest stole is a scarf of chiffon or liberty gauze, covered with shirring and puffing of chiffon. Fringes of little children's gowns and entire surfaces, and finish the ends. These lovely shoulder wraps

come in white and all delicate shades. Light as they are they furnish some protection when worn over thin gowns.

"No waists, not the most elaborate lingerie affairs, are more beautiful this year than those of balise or sheer linen covered with costly embroidery. These appear in white, pale blue, lavender, pink and yellow. A few are trimmed at the neck and on the sleeves with Valenciennes which harmonizes well with the embroidery. They are very expensive, but should be more durable, or, at least, not quite so perishable as the lingerie waists.

"Quite as quaint as anything are the many little short wraps for spring in taffeta, lousine, and other silks. They are combinations of bolero and shoulder capes, and are quite too dressy, as a rule, for walking gowns. All such garments belong to a carriage by rights. Lined with white silk and chiffon, and trimmed with lace and bands of jeweled passementerie, many of these little affairs are veritable confections, and one at least is included in every spring trousseau.

"Looking at the many elaborate and beautiful sunshades and observing the high prices most of them bring, it may occur to the economical woman that she may purchase a plain white or colored taffeta parasol, and with little trouble trim it herself for about half the money. A good plan is to carefully dissect an old umbrella cover and cut a paper pattern. This will be useful in cutting the chiffon cover. So many fancy trimmings are offered nowadays that the ornamentation should be an easy matter.

"Among the ready-to-wear and the new street hats are some charming little turbans in which the straw is so handsome and the arrangement so attractive that trimming, or much of it, would quite spoil the effect. One of these is a rich, dark blue is a round hat with an irregularly shaped brim turned up rather abruptly on one side near the back of the hat. The only trimming is a band of soft, polished blue leather, which is brought over the turned-up side and is fastened there with a gold buckle. A number of leather-trimmed hats are seen.

"A favorite trimming for street hats is ribbon arranged in a full ruffling around the brim and tied through the centre with another ribbon. A hat of this kind is made of green satin straw with a rather wide brim bent in an informal three-cornered shape. The ribbon ruffle around the crown is of wide green satin ribbon, and the confining band is tied in a rosette bow on the right side. A gorgeous yellow and brown bird with long paradise tail is placed high on the left side and droops far over the turned-up back of the hat. Underneath the brim, on the bandeau, are a few yellow roses tied in a band of green satin ribbon.

"A useful coat for driving or for piazza wear is of pastel green tulle, of a rather coarse weave. It is cut very like a kimono except the sleeves, which are the usual full coat sleeves gathered into a wide gauntlet cuff. The collar, wide revers and cuffs were of silk, covered with Bulgarian embroidery in pastel tones and gold tint. The lining was white satin.

"Again the collarless blouse is agitated, and as shown at the importers' they are fragile and dainty indeed. The trouble is they are too trying. We have worn collars so long that throats have suffered. The deterioration is not so apparent in a low gown that shows the shoulders, but the blouse ending just at the throat is a direful revelation. For the few who have perfect throats there is not a prettier fashion. Often a string of pearl beads, pink coral or turquoise beads are worn around the neck, and the throat is the severest good effect. Daintiest of all are the new white coral necklaces. These show the faintest blush of color, and some of the beads are flecked with pink. They are too expensive to ever become common.—New York Evening Post.

### The World Beautiful.

Lillian Whiting, in Boston Budget.

"The Past indeed is a dead thing. The all-including Future! What were life and death and still therein, forego her strife Through the ambiguous Present to the goal Of some all-reconciling Future? Soul! Nothing has been which shall not be bettered hereafter,—leave the root, by law's decree Whence springs the ultimate and perfect tree!" —Browning.

With any adequate conception of the infinite possibilities of the richness and radiance of life; its strength in mutual sympathies; its sweetness in mutual recognitions and aspirations, there come new and undreamed-of resources of energy.

"Then life is—no wake, not sleep. Rise and rest, but not pause."

To the heaven's height, far and steep."

To gain the absolute consciousness, the profound and unalterable conviction that the future may always be better than the past, is to achieve the resources of it of which to create it. Every conceivable goal that the mind can conceive is held in solution, so to speak, in the ethereal realm and may be externalized by love and faith. Goethe divined this law when he said that all which one longs for in youth falls in heaps upon him in his old age; that is to say, his constant thought, his perpetual mental creation of that for which he longs gives to it form and shape and it comes into being in the external world. To keep faith with one's ideal is as inevitably to achieve them, somewhere, sometime, as to walk toward a certain point is to reach that point if one unflinchingly pursues the path. It is as absolutely certain as is the result of any mathematical formula. What does Robert Browning say:

"Soul! Nothing has been which shall not be bettered hereafter,—leave the root, by law's decree Whence springs the ultimate and perfect tree."

Why should one fear to leave the root, in its darkness and gloom, that he may spring up into the sunlight and the air in "the ultimate and perfect tree" in the bloom and beauty of the higher development?

Perhaps almost the first essential to the true realization of the possibilities of life is to realize the nature of death. This change is generally regarded as such a finality, as the absolute cutting off of all that has made up the earthly experience; and even the belief in Immortality is largely so vague that it does not give the assurance and the illumination that it should impart. But with the truth that death is merely one of the events in life; that the liberation of the psychic body from the physical body is merely an evolutionary change and that all which is permanent and essential persists, the life before death assumes an entirely different aspect. It becomes increasingly significant. It becomes quite well worth while to live it, and to live it worthily. Duties, not evaded, but fulfilled, are seen as the stepping-stones in the soul's progress. It becomes perfectly possible to be patient, and hopeful, and believing. It becomes possible to have faith in one's own powers and faith in the divine leading. There are absolutely no conditions of life—save those of conscious and intentional sin and wrong-doing—in which one may not live with peace of mind, with harmonious grace, with the anointment of perfect trust in the beautiful order of the future, if he can but come into a true knowledge of the nature of life, and enter into the mystic energy that comes from identifying his own will with the will of God. "It is this rich and fruitful conception of religion that contributes so much to the message which reveals men to themselves and awakens their manhood to its higher possibilities," said Rev. Dr. Brastow, in one of his admirable lectures before the Yale Divinity School, and he added:

"As being truly human, religion therefore is natural. The unnatural thing is irreligion. He who has not come to the knowledge of himself as religious is abnormal. Even what we call the supernatural element in religion is natural, in so far as in as much as it harmonizes with the constitution of the soul. When that comes to awaken the soul and to evoke its latent religious susceptibilities and its latent life does it no violence. The response of the soul is as natural as the response of nature to light or air, and failure to respond is abnormal."

"And as being human and natural, religion is simple. The fundamental things are always simple. All the primal activities of the soul are simple, and religion consists of these primal and normal activities. What is more simple, or more human and natural, than love or trust or reverence or obedience? These are the primal and the simple activities of the soul, and they contain the elements of religion. Turned food and Christward, they are religion."

"Although religion is subjective in its elements, it is not in its development a purely human product. As an endowment, it is human; as an experience, it is divine. It is this divine experience which enters into all others and imparts the quality of constancy to ideal aims. It imparts that exhilaration, that abounding energy which alone can conquer and prevail."

The Brunswick, Boston.

## Popular Science.







